

Colorado Co-Pack Directory

The Colorado Co-Pack Directory was prepared by the Colorado Department of Agriculture to encourage the growth of existing businesses and the establishment of start-up businesses. The Colorado Department of Agriculture does not endorse or recommend any of the persons or entities listed herein. Professionals can best advise co-packers and persons seeking co-packing about any legal or financial matter, including contracts. For additional co-pack information or assistance, please contact:

Markets Division
Colorado Department of Agriculture
305 Interlocken Parkway
Broomfield, CO 80021
Phone: (303) 869-9174
markets@state.co.us
www.coloradoagriculture.com

If you have a co-packing facility and would like to be included in this online directory at no charge, please complete and return the [listing form](#).

Other Resources:

Commercial Kitchens by State, www.commercialkitchenforrent.com
The Business Incubator Center-Grand Junction, <http://www.qjincubator.org/>
The Food Corridor, www.thefoodcorridor.com
Northern Colorado Food Incubator, <http://www.nocofoodincubator.com/>
Information regarding rules/regulations pertaining to food manufacturing in Colorado,
www.cofarmtomarket.com

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Co-Packer by Product Category:

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[The Kitchen Coop](#)
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[Silver State Foods](#)
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[Western Innovations](#)

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[Leroux Creek Foods](#)
[Redlaw Sauce Co.](#)
[Rocky Mountain Gourmet Food Company](#)
[Western Innovations](#)

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[Leroux Creek Foods](#)
[Silver State Foods](#)
[Yumbana LLC](#)

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[Landmark Foods](#)
[Redlaw Sauce Co.](#)

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[Two Moms in the Raw](#)
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[Yumbana LLC](#)

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[Landmark Foods](#)
[Natural Foodworks Group, LLC](#)
[The Kitchen Coop](#)
[Yumbana LLC](#)

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Juices-Fruit/Vegetable

[Foremother Foods, LLC](#)
[Landmark Foods](#)
[Redlaw Sauce Co.](#)

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[Natural Foodworks Group, LLC](#)

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[Landmark Foods](#)
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Pasta

[Silver State Foods](#)

Specialties, Canned

[Foremother Foods, LLC](#)
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[Foremother Foods, LLC](#)
[Landmark Foods](#)
[Redlaw Sauce Co.](#)
[Rocky Mountain Gourmet Food Company](#)
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[Western Innovations](#)

Tea

[Foremother Foods, LLC](#)
[Landmark Foods](#)
[Redlaw Sauce Co.](#)

Introduction

Contract Manufacturing: A Partnership. Contract manufacturing is a partnership between the company needing the product (contractor) and the company manufacturing it (processor). The contractor knows the details of the product, how it is made, potential problems and some idea of its costs and potential selling price. The processor knows the intricacies of the equipment and plant, and production and overhead costs. For this partnership to be a success, both parties must make money.

The initial burden of selecting and working with a processor falls on the contractor. This should be an engineer familiar with the equipment and production requirements, a quality control person and a project coordinator.

Product Quality: A Concern. The greatest concern when production is entrusted to an outside company is product quality. To minimize problems, you should have detailed production instructions and quality control guidelines incorporated into the contract. During initial production, the engineer, quality control people and production supervisor should work continuously with the contractor.

Once you are confident that any problems have been eliminated and production is satisfactory, you can reduce the amount of supervision to normal levels as specified in the manufacturing contract. At this stage, you should set up regular inspection visits and receive regular quality control reports. You should also be running product test panels on a regular basis, just as you would on products made in your own plants.

At some point as production increases, you should consider a second source of production. There are two reasons for this: yours and the processor's. From your standpoint, you don't want the availability of a successful product to be totally dependent on a company beyond your own control. If the processor decides he doesn't want to make your product, raises the price or just goes out of business, you no longer have a product to market.

The processor, on the other hand, doesn't want to be totally dependent on only your business. If you ever decide to terminate the contract, you would probably put him out of business. This can be a major concern when your product comprises more than half of his total production.

Many other factors enter into the selection of a processor. The accompanying checklist provides a handy reference.

- Courtesy of: *Prepared Foods New Product Annual 1988*

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Co-Packing Checklist

Location

1. What is the proximity of plant
to ingredients and/or raw materials?
to packaging suppliers?
to interstate highways and/or railroads?
to a reliable labor pool?
2. Will the location allow low-cost and efficient distribution of your product?
3. Will the location allow you to expand your traditional market areas?
4. Does the local government take an adversarial role to this kind of business?

Plant Capacity

1. What is the capacity of the plant?
2. What percent of the plant's and processor's total production will your business represent?
3. Will you be consulted if the processor increases or decreases your percent of his capacity?
4. How will increases in production capacity be accommodated?
additional work shifts?
plant and equipment additions and expansions?
other (explain)

Processing and Packaging

1. Is the general arrangement of the equipment in the plant conducive to good quality control and sanitation?
2. Could modifications be made to the general arrangements that would correct any deficiencies?
3. Who owns the equipment in the plant?
4. Is there space available for additional equipment that may be required for future product line extensions?
5. Who will purchase packaging supplies?
6. Will the processor make packaging on-site?
7. Can the processor quickly and efficiently accommodate changes:
to your process?
to your ingredients?
to your formulations?
to your packaging?
to your shipping practices?
8. What will the processor charge to change your product, package for formulation?

Quality Control

1. How many QC people are on staff at the plant?
2. How well trained are they?
3. Are they using or familiar with statistical process control (SPC)?
4. Are control procedures in place to ensure that finished product weights and volumes will meet your product specifications?

Warehousing and Distribution

1. Is there sufficient storage area for raw materials to take advantage of large quantity or bulk purchase of ingredients?
2. Are there warehouse procedures to maintain the integrity of your product before it is shipped?
3. Will the processor handle product distribution?
4. Does the processor meet your standards in the way it handles products from the warehouse into the shipping vehicle?
5. Is competitive commercial trucking available?
6. Does the processor operate a truck fleet?

7. If so, are the processor's trucks:
clean?
in good mechanical condition?
have temperature recorders for perishable products?
secure from tampering?
8. Does the processor allow credit for back-hauls?
9. Does the processor offer replacement for out-of-date product pick-up?

Labor

1. How many employees does the plant have?
2. Have plant employees had adequate training?
3. How much additional training will they require for your operation?
4. Do plant employees receive adequate compensation?
5. Do plant employees perform quality work?
6. What is the average length of employee service at the plant?
7. Are the existing labor contracts and labor practices restrictive?
8. Is the plant unionized?
9. Does the plant have a history of labor strife?
10. What is the plant's strike record?
11. Does the processor have a history of labor strife?

Building and Utilities

1. Does the plant appear to be well-maintained?
2. What is the plant's annual maintenance budget?
3. Does the plant have the following desirable features:
temperature and humidity controls?
bird and insect screens?
air curtains?
personnel control?
fire protection?
4. Does the plant have any of the following problems:
physical abuse to packages?
inappropriate stack heights in the warehouse?
overhead dripping?
floor sweepings?
peeling paint?
out-of-date ingredients?
improperly tagged ingredients?
off-spec ingredients?
metal or plastics?
5. Is there sufficient boiler capacity for your requirements?
6. Is the steam quality sufficient for your requirements?
7. Do you have any special steam requirements (for example, culinary steam for product contact or extra-high pressure steam)?
8. Is there sufficient air compressor capacity?
9. Is there sufficient refrigeration capacity?
10. What is the source of the plant's water supply (city water or well)?
11. Is the supply adequate?
12. Are there any restrictions on water usage?
13. Does the water quality equal that needed for your product?
14. Is the water treatment used compatible with your product?
15. How is waste water treated (plant system, city system, other)?
16. What are the discharge limits (BOD, suspended solids, fats, other)?
17. What are the costs of water and waste treatment?

Ingredient Purchasing and Handling

1. Who will purchase the ingredients for your products?
2. How often and in what quantities will the ingredients be purchased?
3. How will they be transported to the plant?
4. How will they be stored at the plant?
5. Does the plant offer an adequate and dependable inventory tracking and control system?
6. Is there a system to ensure that your ingredients will be used for your products?
7. Will the processor keep your ingredient suppliers, costs, and specifications confidential?

Continuity of Operations

1. How many other customers does the processor have?
2. Are any of the customers competitors of yours?
3. How will the processor arrange to meet his contractual agreements in the event of strikes or work stoppages?
4. Does the production agreement include contingency plans in the event that the processor is bought out by one of your competitors?
5. Will the company be able to maintain business operations if it loses a key client?
6. Do other customers confirm that the processor is reliable? service oriented?
7. Is the processor's operation profitable?
8. What does the processor plan for the future:
expansion?
merger?
retirement?
other (explain)?

Costs

1. Can you determine the actual cost to the processor for the following:
ingredients
package material
manufacturing costs
overhead costs
profit
2. Are the allowances for manufacturing loss based on verifiable performance?
3. Who pays for major additions, repairs, and maintenance to the building and processing systems?
4. How will charges for ingredients purchased by the processor be tabulated?
5. Will you be allowed to inspect original invoices for charges by the processor?
6. Are control procedures in place to ensure that manufacturing losses charged you are actually occurring?

Miscellaneous

1. Will the formulation of your product be kept confidential from competitors who also use the plant?
2. How will this confidentiality be assured?
3. Will the processor ensure tight security prior to the introduction of new products?
4. Will the processor allow you unrestricted access to the plant during production of your products?
5. How often will you inspect the plant?
6. Will inspections be scheduled?

- Information provided by Sverdrup Corp

Kitchen Space Available to Rent

Boulder Gluten Free Commercial Kitchen/Bakery Space

Clean, licensed and inspected commissary kitchen available to share in south Boulder. Ideal for gluten free baker or food producer. Commercial bakery equipment (gas rotating rack oven), walk in cooler/freezer, mixer, induction cook tops, cool and dry storage available at no extra cost. Flexible schedule with main tenants. Rate is \$9-18/hr depending on schedule and usage. Includes utilities, WiFi and basic supplies. \$500/month minimum rent preferred, plus deposit. Your operation needs to be insured and licensed. Call (303) 415-1916 or e-mail bouldertamales@gmail.com with your time requirements, type of business, and equipment needs. References requested. Convenient Table Mesa shopping center location with many amenities.

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Boulder Kitchen Share

Boulder's Most Affordable Kitchens

Contact: David Salzman

6333 Arapahoe Ave.

Boulder, CO 80303

4593 N. Broadway St.

Boulder, CO 80304

Ph. (720) 435-1980

E-mail: boulderkitchenshare@aol.com

www.coloradokitchenshare.com

Fully Equipped Pastry / Ice Cream / Food Products

Special Steady Shift Prices starting as low as \$ 4.25 per hour. NEW PROGRAM - RENT TIME AS YOU NEED IT FOR JUST \$99.00 PER MONTH (includes 10 hours usage - rent additional shift time for \$ 10.00 per hour). Exclusive use of the kitchen during your time shift. Wireless Internet on site. Brand new full size Duke convection ovens, Hobart Mixers, 23 QT ROBOT COUPE FOOD PROCESSOR, blast freezer for ice cream, Coldelite Batch Freezer (ice cream machine) Cleveland Steam Kettle, Dough Divider, Dough Sheeter, large storage freezer, plenty of refrigeration and dry storage space. 24 hour access to dry, refrigerator, and freezer storage area. Utilities included and no hidden charges. Relaxed atmosphere which promotes creativity. AIR CONDITIONED KITCHEN and WIFI.

MOBILE FOOD TRUCKS, CATERERS, AND MOBILE FOOD CARTS - We are very interested in supporting your business. \$ 99.00 per month (includes 10 hours prep time in kitchen - rent additional shift time for \$ 10.00 per hour) Unlimited use of our new cleaning kitchen (24/7 access) starting 5/1/12.

WEDDING CAKE AND PARTY CAKE BAKERS – WE NOW HAVE A NEW PROGRAM THAT ALLOWS YOU TO RENT TIME AS NEEDED (vs. renting steady shifts). You get the whole kitchen to yourself just like our other programs. We also now have a Somerset 21" FONDANT SHEETER.

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Busy D's Pickles

Contact: Deborah Giba

12365 W. 58th Ave.

Arvada, CO 80002

Ph. (303) 506-6429

E-mail: busydspickles@gmail.com

Type 2 hood only, can process jellies, salsas, pickled products, canned products and possible soups.

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Celestial Catering

15473 E. Hampden Ave., Unit A

Aurora, CO 80013

Ph. (303) 564-2483

E-mail: celestialcatering@gmail.com

Website: www.celestialcatering.com

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City Ice Kitchens

Contact: Laura Dickter

730 S. Jason St.

Denver CO 80223

Ph. (303) 320-0291

Fax (720) 306-2413

E-mail: info@cityicekitchens.com

Website: www.cityicekitchens.com

The commissary is located close to I-25 and Santa Fe. The following equipment is in place: refrigerator, range top stove, multiple convection ovens, 40 qt mixer, Robot Coupe, microwave, freezer storage, shelf storage, multiple stainless tables, clearing sink with sprayer, vegetable sink. The location has been approved by the Dept of Health. The all-inclusive price for the first few months will be \$17/hour. No other fees will be required. There will be available in the near future some high-end baking equipment. Additionally, the building has enough storage for multiple kitchens.

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Denver Commissary

Contact: Brad Feely

3600 E. 40th Ave.

Denver, CO 80205

Ph. (303) 369-4653

E-mail: brad@denvercommissary.com

www.denvercommissary.com

20,000 sq. ft. facility specializing in parking, prep and storage for food trucks, caterers and meal delivery services. Amenities: onsite dedicated secure electrical parking, walk in refrigerators and freezers, dry storage, convection and non-convection ovens, ranges, grills, flat tops, fryers, mixers, small-wares, dishwashing machines and triple sinks, ice machines, prep tables, Wi-Fi, tasting room and truck washing station. Denver Commissary is a fully licensed industrial commercial kitchen designed specifically for food trucks and caterers. With all the amenities to help your mobile retail food establishment flourish, Denver Commissary allows you to park, prep and store all in one central location. Close to downtown and minutes away from Denver's highways and main thoroughfares, our location makes the perfect home for your food truck or catering operation. Contact us today to schedule a tour of our facility.

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Denver Kitchen Share

Denver's Most Affordable Kitchens

Contact: David Salzman

4897 Oakland St.

Denver, CO 80239

Ph. (720) 435-1980

E-mail: ds@coloradokitchenshare.com

www.coloradokitchenshare.com

Fully Equipped Pastry / Ice Cream / Food Products

Special Steady Shift Prices starting as low as \$ 4.25 per hour. NEW PROGRAM - RENT TIME AS YOU NEED IT FOR JUST \$99.00 PER MONTH (includes 10 hours usage - rent additional shift time for \$ 10.00 per hour).

Exclusive use of the kitchen during your time shift. Wireless Internet on site. Brand new full size Duke convection ovens, Hobart Mixers, 23 QT ROBOT COUPE FOOD PROCESSOR, blast freezer for ice cream, Coldelite Batch Freezer (ice cream machine) Cleveland Steam Kettle, Dough Divider, Dough Sheeter, large storage freezer, plenty of refrigeration and dry storage space. 24 hour access to dry, refrigerator, and freezer storage area. Utilities included and no hidden charges. Relaxed atmosphere which promotes creativity. AIR CONDITIONED KITCHEN and WIFI. MOBILE FOOD TRUCKS, CATERERS, AND MOBILE FOOD CARTS - We are very interested in supporting your business. \$ 99.00 per month (includes 10 hours prep time in kitchen - rent additional shift time for \$ 10.00 per hour) Unlimited use of our new cleaning kitchen (24/7 access) starting 5/1/12. WEDDING CAKE AND PARTY CAKE BAKERS – WE NOW HAVE A NEW PROGRAM THAT ALLOWS YOU TO RENT TIME AS NEEDED (vs. renting steady shifts). You get the whole kitchen to yourself just like our other programs. We also now have a Somerset 21" FONDANT SHEETER.

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Elizabeth Commissary

Contact: Cathy Merola

796 E. Kiowa Ave., #H5

Elizabeth, CO 80107

Ph. (720) 398-8816

E-mail: info@elizabethcommissary.com

Website: www.elizabethcommissary.com

Our health department approved kitchen is available for rent to caterers, bakers, small-to-medium sized food manufacturers, teachers of cooking classes, mobile food vendors, community organizations and groups who need a kitchen in which to expand their culinary creativity, grow their business, and feed their souls and bellies. Our kitchen is clean, bright and has lots of workspace. We invite you to come enjoy the experience of working in a professional kitchen with an "at home feel."

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Gilberto's Gourmet Goodness, LLC dba Brown Dog Family Kitchen

Contact: Jay Iglehart

3512 S. Mason St.

Fort Collins, CO 80525

Ph. (970) 217-7072

E-mail: info@gilbertosgourmetgoodness.com

Website: www.gilbertosgourmetgoodness.com

Product Categories

Bakery Mixes, Bread/Cake and Similar Products, Candy/Confections, Cheese, Cookies/Crackers, Dressings/Pickles/Sauces, Feeds (prepared), Field Crops (bulk and packaged), Flavorings, Extracts, Syrups, Fruit Fillings, Fruits/Vegetables (fresh), Grains, Nuts, Seeds, Icings, Juices, Oils, Pasta Products, Canned Specialties, Spices and Condiments

Current Co-Packing Contracts

Miller Farms Salsa, Sauces and Soups. Bozza Food Group Marinara Sauce

References available upon request? Yes

Minimum Order: Subjective to company and its products

Current Product Line

<u>Item</u>	<u>Package Type</u>	<u>Unit Size</u>	<u>Units/Case</u>
Gilberto's Salsa	Glass Jar	16 oz.	12
Gilberto's Hot Sauce	Glass Bottle	5 oz.	12
Gilberto's Marinara Sauce	Glass Jar	26 oz.	12

Current Equipment Inventory

Two 40-gallon steam jacketed kettles, double oven with 10 burner top, two walk-in refrigerators, hood with fire suppression, dishwasher, prep tables, automatic label applicator, 12.5 gallon stainless filler

Standard Ingredient Inventory

Ingredient purchaser (processor or contractor): Processor

Ingredient transporter to plant (processor or contractor): Processor

Standard Packaging Inventory

Packaging purchaser (processor or contractor): Processor

Quality Control

We are licensed manufacturers and do everything up to code with the state and county health departments.

Gilberto's has a certificate of training in 10 different categories covering acidified foods, canning, retorts, closures, etc. This was obtained at the Better Process School at Oregon State University.

Quality Control forms used: Yes

Quality Control personnel available for in-house runs: Yes

Specification confidentiality possible: Yes

Contractor may be present during runs: Yes

Current inventory of laboratory equipment: pH meter, NSF 100 lb. digital scale, food thermometers, refrigerator/freezer thermometers, restaurant first aid kit, chlorine test strips

Product Development

Product development services available: Yes

Product development services available w/o processing contract: Yes

Confidentiality agreement available if processor develops formulation: Yes

Exclusive use of formulation available if processor develops formulation (formulation will not be used for any other purpose): Yes

Exclusive rights to formulation available if processor develops formulation (contractor can continue using formulation if contract ends with processor): Yes

Shelf life testing of new products available: Yes

Current Distribution Access

Distribution available for co-pack accounts: Yes

Distributors currently picking up at plant: DPI Specialty Foods, Full Spectrum Distribution

Transportation access: Less than 5 miles to I-25/Harmony Rd.

Plant

Percentage of plant capacity currently used: 50%

Plant expansion possible to obtain additional contracts: Yes

Year company was established: 2006

Ongoing upkeep maintenance given to plant/equipment: Yes

Procedures for sanitary maintenance: Bleach methods for tables and equipment. Simple Green all purpose cleaner on floors. Three hole sink system plus dishwasher if necessary.

State/County Health Department approved: Yes

If meat/poultry processor, have current USDA inspection: N/A

Available room temperature storage: Yes

Available refrigerated storage: Yes

Available freezer storage: No

Restrictions on water/electricity/gas (if yes, explain): No

Water supply used: City

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The Kitchen Coop

Contact: Jeff Greenburg

8835 W 116th Circle

Broomfield , CO 80021

Ph. (303) 330-0295

info@the-kitchen-coop.com

www.the-kitchen-coop.com

The Kitchen Coop, located Broomfield Colorado, is a new food manufacturing space, offering culinary equipment, professional consultants, and supplemental shared services for small food companies. The production space can be modified to meet the needs of any size business. Common culinary equipment is included with the facility. The Kitchen Coop currently offers five production spaces ranging from 300 - 900 square feet. These spaces include two large bakeries (including a gluten-free bakery), two climate controlled production spaces (ideal for confections & raw goods), and an medium allergen control space. The facility also includes two packaging rooms (one of which is allergen-controlled) for applying labels, making cartons, and preparing shipments; a large dry warehouse (which allergen-segregation capabilities), and large refrigerated and frozen storage. All production spaces and storage are forklift accessible and managed by The Kitchen Coop staff. In addition, The Kitchen Coop features a large co-working and event space for their clients to run their business operations on site. The Kitchen Coop is also working toward an SQF Level 2 certification and certifications for Organic, Gluten-Free, and Kosher will be sought in conjunction with the needs of their clients after the facility is fully operational.

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Kitchen Network Bottling Company at the Morrison Road Complex

Contact: Elaine & Dennis McFerrin

4986 Morrison Rd.

Denver, CO 80219

Ph. (303) 922-0222

Fax (303) 922-3080

E-mail: ddmcferrin@aol.com

Web site: www.kitchennetworkdenver.com

Current Co-Packing Contracts

Salsa, Syrup, Specialty Sauces, Jams, Tapenade, BBQ Sauces, Chocolate Sauce, Hot Sauce, Spreads, Italian Sauces, Soup

References available upon request? Yes

Current Product Line

<u>Item</u>	<u>Package Type</u>	<u>Unit Size</u>
Salsa	Jar	16 oz.
Jam	Jar	12 oz.
Syrup	Jar	16 oz.
Salsa	Bags	Gallon
Organic Salsa	Tub	16 oz.
Olive Tapenade	Jar	12 oz.
Organic Spices	Jar	2 oz.
BBQ Sauce	Jar	16 oz.

Minimum Order: No minimum required.

Current Equipment Inventory

60 gallon Vulcan steam kettle, 80 gallon Groen steam kettle, heated Simplex filler-20 gal, Autolabe labeler, walk-in refrigeration, dishwasher, prep tables, cinch clipper, freezer, chopper, mixers, cooling system, slicer, heat seal, pH meters

Standard Ingredient Inventory

Upon deliveries

Ingredient Purchasing responsibility (processor or contractor): Contractor

Ingredient Transportation responsibility (processor or contractor): Contractor

Packing Purchasing responsibility (processor or contractor): Contractor

Quality Control

Quality Control procedures: Organic/training, FDA plan procedures, SOP guidelines, HACCP compliance

Quality Control forms used: Yes

Quality Control personnel available for in-house runs: Yes, 3 certified University of NE acidified food processors on staff

Specification confidentiality possible: Yes

Contractor may be present during runs: Yes

Product Development

Product development services available: Yes-Nick Blasil, Bachelor Degree, Food Science.

Product development services available w/o processing contract: Yes-Graphic artist, recipe expansion, nutritionals, R&D, labels, barcodes

Confidentiality agreement available if processor develops formulation: Yes

Shelf life testing of new products available: No-Referred to laboratories.

Current Distribution Access

Distribution available for co-pack accounts: No-Referred to local distribution companies.

Plant

Percentage of plant capacity currently used: 50%

Plant expansion possible to obtain additional contracts: Yes

Year company was established: 2001

Age of plant: 40 years

Ongoing upkeep maintenance given to plant/equipment: Yes

State/County Health Department approved: Yes

If meat/poultry processor, have current USDA inspection: No

Available room temperature storage: Yes

Available refrigerated storage: Yes

Available freezer storage: Yes

Restrictions on water/electricity/gas (if yes, explain): No

Water supply used: City

Water pre-treated: No

Waste water treated: No

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The Kitchen Pantry

Contact: Gloria Stultz

619 Main St.

Canon City, CO 81212

Ph. (719) 357-1796

E-mail: kitchenpantrycc@gmail.com

www.kitchenpantrycc.com

The Kitchen Pantry in Canon City, CO is a commercial kitchen for homemade product production. We are Canon City's Premiere Commercial Kitchen and we look forward to working with you to create delicious, homemade products. The Kitchen Pantry is available now for leasing. The Kitchen Pantry is the perfect place for:

- Canning and preserving local foods
- Baking breads, cakes and other baked goods for fundraisers or to sell in The Kitchen Pantry retail store
- Selling homemade products (in-store and also at the Canon City Farmer's Market)
- Creating FDA approved labels
- Entrepreneurs wanting to start their own business
- Caterers needing kitchen space to rent
- Group cooking and food competitions
- Cooking, dinner and birthday parties
- Cooking and preserving classes
- All types of food production

Learn more by watching this [video](#).

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Larimer 35

3462 Larimer St.

Denver, CO 80205

Ph. (303) 297-8151

www.larimer35.com

Larimer35 is a commercial kitchen and fully licensed commissary located just blocks from the downtown metro Denver area. With our proximity to major highways I25 and I70, as well as downtown Denver, and our competitive pricing, Larimer35 is the perfect home for your catering, vending, or food truck operation.

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Longmont Kitchen Share

Longmont's Most Affordable Kitchens

Contact: David Salzman

1515 Main Street

Longmont, CO 80021

Ph. (720) 435-1980

E-mail: ds@coloradokitchenshare.com

www.coloradokitchenshare.com

Fully Equipped Pastry / Ice Cream / Food Products

Special Steady Shift Prices starting as low as \$ 4.25 per hour. NEW PROGRAM - RENT TIME AS YOU NEED IT FOR JUST \$99.00 PER MONTH (includes 10 hours usage - rent additional shift time for \$ 10.00 per hour). Exclusive use of the kitchen during your time shift. Wireless Internet on site. Brand new full size Duke convection ovens, Hobart Mixers, 23 QT ROBOT COUPE FOOD PROCESSOR, blast freezer for ice cream, Coldelite Batch Freezer (ice cream machine) Cleveland Steam Kettle, Dough Divider, Dough Sheeter, large storage freezer, plenty of refrigeration and dry storage space. 24 hour access to dry, refrigerator, and freezer storage area. Utilities included and no hidden charges. Relaxed atmosphere which promotes creativity. AIR CONDITIONED KITCHEN and WIFI.

MOBILE FOOD TRUCKS, CATERERS, AND MOBILE FOOD CARTS - We are very interested in supporting your business. \$ 99.00 per month (includes 10 hours prep time in kitchen - rent additional shift time for \$ 10.00 per hour) Unlimited use of our new cleaning kitchen (24/7 access) starting 5/1/12.

WEDDING CAKE AND PARTY CAKE BAKERS – WE NOW HAVE A NEW PROGRAM THAT ALLOWS YOU TO RENT TIME AS NEEDED (vs. renting steady shifts). You get the whole kitchen to yourself just like our other programs. We also now have a Somerset 21" FONDANT SHEETER.

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Mile High Commissary

Contact: Linda Cozza Jesse

1670 Jasper St., Unit H

Aurora, CO 80011

Ph. (303) 905-5184

Fax (303) 728-9144

E-mail: linda@milehighcommissary.com

www.milehighcommissary.com/

Two (2) Commercial Kitchens available 24/7, \$15-\$20/Hour, Discount over 40 hrs a month
9 stainless steel tables, 2000 square foot facility.

Current Equipment Inventory

All cooking utensils including bowls, scales and pots for your cooking and baking needs:

150 full sheet pans, 25 half sheet pans, 30-quart commercial mixer, 20-quart commercial mixer, microwave, commercial refrigerator and freezer, double stack convection ovens, single convection oven, 2 Kitchenaid mixers, Vegetable sink with disposal

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Pacific Place Partners

Contact: David L. Karas

5500 E. Pacific Place

Denver, CO 80222

Ph. (720) 207-2001

Fax (303) 755-2656

E-mail: dkaras@ccshowroom.com

Hourly rate for kitchen rental.

Current Co-Packing Contracts

Salsa, BBQ Sauce

References available upon request? Yes

Current Product Line

<u>Item</u>	<u>Package Type</u>	<u>Unit Size</u>
Salsa	Jar	
BBQ Sauce	Plastic	8 oz.

Current Equipment Inventory

40 gallon kettle, 45 qt. Hobart mixer, all fill MOD B350Efiller, 40 gallon compressor, stainless steel tables. Walk-in freezer (2), walk-in coolers, dishwasher, two 3-compartment sinks, food chopper, distribution ability.

Standard Ingredient Inventory

Ingredient Purchasing responsibility (processor or contractor): Contractor
 Ingredient Transportation responsibility (processor or contractor): Contractor
 Packaging Purchasing responsibility (processor or contractor): Contractor

Current Distribution Access

Self distribution, Grower's Organic, Rocky Mountain Distributing

Transportation Access

Less than two miles from I-25 and Evans, 25 miles to airport

Plant

Percentage of plant capacity currently used: 25%
 Plant expansion possible to obtain additional contracts: Yes
 Year company was established: 1998
 Age of plant: 10 years
 Ongoing upkeep maintenance given to plant/equipment: Yes
 *Each contractor is responsible for cleaning after each of their operations. Cleaning logs are completed at the end of each production day.
 State/County Health Department approved: Yes
 If meat/poultry processor, have current USDA inspection: No
 Available room temperature storage: Yes
 Available refrigerated storage: Yes
 Available freezer storage: Yes
 Restrictions on water/electricity/gas (if yes, explain): No (included with hourly fee)
 Water supply used: City of Denver
 Water pre-treated: Yes
 Waste water treated: Yes

Employees: 13 full time

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Progressive Paleo

Contact: Skip Graham
 1625 W. Uintah St., Suite K
 Colorado Springs, CO 80904
 Ph. (719) 649-6444
 E-mail: skip@progressivepaleo.com
 Website: www.progressivepaleo.com

100% Gluten Free facility. Fully stocked with all the basic needs: convection ovens, 10 burner gas stove, 3' gas grill, pots, pans, sheet trays, cookware, cold and dry storage. Centrally located with easy freeway access. Full time, part time and commissary positions available.

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Rocky Mountain Commissary

Contact: Scott Sucaet
5604 Kendall Ct.
Arvada, CO 80002
Ph. (303) 514-8660
E-mail: info@rmcommissary.com
Website: www.rmcommissary.com

Product Categories

Bakery mixes, bread/cake and similar products, candy/confections, cheese, cookies/crackers, dressings/pickles/sauces, feeds, field crops, flavoring, extracts and syrups, fruit fillings, fresh and frozen fruits/vegetables, grains, nuts, seeds, ice cream/frozen desserts, icings, juices, vacuum-packed specialties, spices, condiments, tea

Current Equipment Inventory

10, 20, 40 and 80 gallon kettles, bagel kettle, 2000 square feet of refrigeration space, 1000 square feet of freezer space, 14 kitchens and warehouse space, Baxter and Revent ovens for large production.

Plant

Percentage of plant capacity currently used: 75%
Plant expansion possible to obtain additional contracts: Yes
Year company was established: 2002
Age of plant: 12 years
Ongoing upkeep maintenance given to plant/equipment: Yes
Dedicated daily cleaning program. Sanitary equipment and products provided for mandatory use by all companies in kitchen. Sanitary procedures agreement is signed by all companies working in kitchen.
State/County Health Department approved: Yes
If meat/poultry processor, have current USDA inspection: No
Available room temperature storage: Yes
Available refrigerated storage: Yes
Available freezer storage: Yes
Restrictions on water/electricity/gas (if yes, explain): No
Water supply used: City
Water pre-treated: Yes
Waste water treated: Yes

Employees

3 full time

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Salad Ground Kitchen Share

Nikki Dugas
4920 Pearl St., Unit C/D
Boulder, CO 80301
nikki@saladgroundkitchenshare.com
www.saladgroundkitchenshare.com

Salad Ground kitchen is centrally located, just past Foothills on Pearl St. with super-convenient access to the Boulder and Denver markets. We offer a clean and updated kitchen space for caterers, bakers, small food producers, and food trucks. Equipment includes large Hobart mixer (80 qt), stackable convection oven, French Top gas range, Baxter rotating double rack oven, microwave, walk-in refrigerator, freezer space, and other small wares.

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Sosi's Healthy Pleasures

Contact: Sosi

W. 6th Ave. and Denver West

Ph. (303) 752-1300

E-mail: Sosi@SosisHealthyPleasures.com

Website: www.SosisHealthyPleasures.com

Sosi's has a long term lease on a spacious 5000+ sq. ft. food production facility complete with large walk-in coolers and freezers near W. 6th Ave. and Denver West. We definitely under-use the facility and we would like to share the space with a compatible small business. Cooler/Freezer storage requests are also welcome.

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ZZ's Commissary

460 S. Navajo St.

Denver, CO 80223

Ph. (303) 282-4400

E-mail: michellebrown@zzscommissary.com

Website: www.zzscommissary.com

We offer a wide range of cooking equipment that is all brand new. 4 ten burner gas ranges, 6 bakers depth convection ovens, 1 stock pot burner, 2 globe mixers, and 1 Eloma convection steamer and a 90 second dishwasher, and 1 vacuum packaging machine. Lots of prep space, locking storage both inside in dry storage fridge storage and freezer storage as well as outside for food carts. We have a free tasting area for our clients.

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Co-Packing Companies

Boulder Sausage

513 S. Pierce Ave.

Louisville, CO 80027

Ph. (303) 665-6302

Fax (303) 665-3109

E-mail: info@bouldersausage.com

Web site: www.bouldersausage.com

Product Categories

Meats, Prepared and Sausage

Current Co-Packing Contracts

Fresh pork sausage, ground pork

References available upon request? Yes

Current Product Line

<u>Item</u>	<u>Type Package</u>	<u>Unit Size</u>
Breakfast Sausage links and bulk	Retail or Foodservice	10oz-15lbs.
Bratwurst Links	Retail or Foodservice	14oz-15lbs.
Beer Bratwurst Links	Retail or Foodservice	14oz-15lbs.
German Sausage	Retail or Foodservice	14oz-15lbs.
Italian Sausage links or bulk	Retail or Foodservice	14oz-15lbs.
Hot Italian Sausage links or bulk	Retail or Foodservice	14oz-15lbs.
Chorizo Sausage	Retail or Foodservice	14oz-15lbs.

Minimum Order: 100 lbs.

Current Equipment Inventory

Grinders, stuffer, gas flush tray pack wrapper, x-ray, check weigher, auto labeler

Standard Ingredient Inventory

Ingredient purchaser (processor or contractor): Contractor

Ingredient transporter to plant (processor or contractor): Contractor

Standard Packaging Inventory

Boxes, trays, BDF film

Quality Control

Quality Control standards: USDA, HACCP, SOP

Quality Control forms used: Yes

Quality Control personnel available for in-house runs: No

Specification confidentiality possible: Yes

Contractor may be present during runs: Yes

Product Development

Product development services available: No

Product development services available w/o processing contract: No

Confidentiality agreement available if processor develops formulation: Yes

Exclusive use of formulation available if processor develops formulation (formulation will not be used for any other purpose): Yes

Exclusive rights to formulation available if processor develops formulation (contractor can continue using formulation if contract ends with processor): Yes

Shelf life testing of new products available: No

Current Distribution Access

Distribution available for co-pack accounts: Yes

Plant

Percentage of plant capacity currently used: 60%

Plant expansion possible to obtain additional contracts: Yes

Year company was established: 1962

Age of plant: 19 years

Ongoing upkeep maintenance given to plant/equipment: Yes

State/County Health Department approved: No

If meat/poultry processor, have current USDA inspection: Yes

Available room temperature storage: No

Available refrigerated storage: Yes

Available freezer storage: Yes

Restrictions on water/electricity/gas (if yes, explain): No

Water supply used: City of Louisville

Water pre-treated: No

Waste water treated: No

Waste discharge limits: None

Employees

Number of employees (full-time/part-time): 20 / 1

Average employee tenure: 10 years

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Foremother Foods, LLC

Contact: Marcus McCauley

4745 Walnut St., Unit D

Boulder, CO 80301

Ph. (720) 442-3816

E-mail: picaflorculture@gmail.com

Web site: www.picaflor.co

Product Categories

Cheese, dressings/pickles/sauces, field crops, flavorings, extracts, syrups, fruits, vegetables, grains, nuts, seeds, juices, milk, oils, potato chips, soft drinks, canned specialties, frozen specialties, vacuum-packed specialties, spices, condiments, tea

Current Co-Packing Contracts

Lactofermented vegetables including kale, beet, mustard green kimchi, green cabbage sauerkraut, fermented root relish, dehydrated herbs and spices

References available upon request? Yes

Current Product Line

<u>Item</u>	<u>Type Package</u>	<u>Unit Size</u>	<u>Units/Case</u>
Picaflor Fermented Pepper Sauce	Glass Woozy Bottle	5 oz.	12
Picaflor Fermented Pepper Flakes	Glass Spice Jar	4 oz.	12

Minimum Requirements: 500 lb. raw processing batch minimum, 300 lb. bulk fermentation batch minimum, 50 lb. dehydration batch minimum. High-touch, small batch processing may be available upon request.

Current Equipment Inventory

Grinder (1.5HP), tomato mill (1.5HP), robot coupe, vitamix (1.5gal), dehydrators (SS), immersion blender (1HP), pots (1-20gal, SS), lexans (22gal), drums (55gal, open-top, HDPE, .5PSI check valve), hotel pans, cutting boards, knives, 3-compartment sink, prep sink, tables (3x SS), miscellaneous small equipment

Standard Ingredient Inventory

Ingredients: Salt, honey, applesauce, bulk fermented pepper mash, bulk fermented vegetables, raw vinegar

Ingredient purchaser (processor or contractor): Contractor

Ingredient transporter to plant (processor or contractor): Contractor

Standard Packaging Inventory

5 oz. woozy bottle (glass, black lid), 4 oz. spice jar (glass, black lid), 8 oz. or 16 oz. jar (glass, black lid)

Packaging purchaser (processor or contractor): Contractor

Quality Control

Quality Control standards: Analysis of pH, conductivity, salinity, dissolved oxygen, yeast count, UV/Vis absorbance, viscosity of high viscosity products, spectrophotometric assays

Quality Control forms used: Yes

Quality Control personnel available for in-house runs: Yes

Specification confidentiality possible: Yes

Contractor may be present during runs: Yes

Current inventory of laboratory equipment: Floor scale (pallets), bench scale (boxes), precision scale (0.00g), pH/conductivity meter, dissolved oxygen meter, refractometer, viscometer, microscope (1000x), spectrophotometer, laboratory glassware, micropipettes, miscellaneous tubes and plastic supplies

Product Development

Product development services available: Yes

Product development services available w/o processing contract: Yes

Confidentiality agreement available if processor develops formulation: Yes

Exclusive use of formulation available if processor develops formulation (formulation will not be used for any other purpose): Yes

Exclusive rights to formulation available if processor develops formulation (contractor can continue using formulation if contract ends with processor): Yes

Shelf life testing of new products available: Yes

Current Distribution Access

Distribution available for co-pack accounts: No

Transportation access: Less than 1 mile from Foothills Parkway, centrally located in east Boulder.

Plant

Percentage of plant capacity currently used: 35%

Plant expansion possible to obtain additional contracts: Yes

Year company was established: 2014

Age of plant: 20 years

Ongoing upkeep maintenance given to plant/equipment: Yes

Sanitary standard operating procedures are in place in accordance with cGMPs.

State/County Health Department approved: Yes

If meat/poultry processor, have current USDA inspection: No

Available room temperature storage: Yes

Available refrigerated storage: Yes

Available freezer storage: No

Restrictions on water/electricity/gas (if yes, explain): Yes
Currently water capacity is limited to installed fixtures. Water main upgrade possible if justified.
Water supply used: Boulder Municipal Water
Water pre-treated: Yes
Waste water treated: Yes
Waste discharge limits: Municipal limits

Employees

Number of employees: 2 full time, 8 part time
Average employee tenure: 1 year

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Fresca Foods

195 CTC Blvd.
Louisville, CO 80027
Ph. (303) 996-8881
Fax (303) 655-8563
E-mail: justinr@frescafoodsinc.com
Web site: www.frescafoodsinc.com

Product Categories

All natural and organic products such as frozen entrees, pizza dough balls, finished pizzas, private label home meal replacements (HMRs), branded frozen entrees for All-Natural retailers & Big Box retailers, prepared entrees for Natural Foods delis. Bakery mixes/baked goods, organic/natural, candy/confections, cookies/crackers, dressings/sauces/salsas, frozen specialties, ice cream.

Current Co-Packing Contracts

All natural and organic products such as energy bars, popcorn, nut butters, crackers, salsa, pizza dough, ice cream, granola, and branded frozen entrees.

References available upon request? Yes

Current Product Line

<u>Item</u>	<u>Type Package</u>	<u>Unit Size</u>	<u>Units/Case</u>
Co-Pack all natural items	Varies	Varies	Varies
Pizza dough (frozen)	Dough balls in bag in case	Individual/Family/Dual Packs	Varies
Entrees (frozen)	Varies	Varies	Varies

Minimum Order: Product dependent

Current Equipment Inventory

Dobos, three kettles, tilt skillet, conveyor oven, pump and fill system, vcm, choppers, peelers, mixers, 150mm laminator, 300 mm laminator, 4000 sq. ft. blast freezer, 10,000 sq ft. holding freezer, etc.

Standard Ingredient Inventory

Ingredients: All necessary ingredients for bringing fresh and shelf-stable products to market
Ingredient purchaser (processor or contractor): Processor
Ingredient transporter to plant (processor or contractor): Processor

Standard Packaging Inventory

Dual-ovenable trays, inner cartons, flow-wrapped foil packets, retail boxes, chubs, pouches, boxes, plastic containers. All come in a variety of sizes.

Packaging purchaser (processor or contractor): Product Dependent

Quality Control

Quality Control standards: Federal SSOP guidelines, full HACCP compliance, Silliker Gold Audit Status, USDA/FDA compliant

Quality Control forms used: Yes

Quality Control personnel available for in-house runs: Yes

Specification confidentiality possible: Yes

Contractor may be present during runs: Yes

Current inventory of laboratory equipment: In-house and outsource to 3rd party (Industrial Labs, Warren Analytical Labs and CSU Food Science)

Product Development

Product development services available: Yes

Product development services available w/o processing contract: Yes

Confidentiality agreement available if processor develops formulation: Yes

Exclusive use of formulation available if processor develops formulation (formulation will not be used for any other purpose): Yes

Exclusive rights to formulation available if processor develops formulation (contractor can continue using formulation if contract ends with processor): Yes

Shelf life testing of new products available: Yes

Current Distribution Access

Distribution available for co-pack accounts: Yes

Distributors currently picking up at plant: Refrigerated common carrier from coast to coast, local distributor pick-up (Nobel Sysco, DPI, Shamrock, etc.)

Transportation access: 2 miles from I-25

Plant

Percentage of plant capacity currently used: 75%

Plant expansion possible to obtain additional contracts: Yes

Year company was established: 1993

Age of plant: 25 years

Ongoing upkeep maintenance given to plant/equipment: Yes

State/County Health Department approved: Yes

If meat/poultry processor, have current USDA inspection: Yes

Available room temperature storage: Yes

Available refrigerated storage: Yes

Available freezer storage: Yes

Restrictions on water/electricity/gas (if yes, explain): No

Water supply used: City

Water pre-treated: No

Waste water treated: No

Waste discharge limits: None

Employees

Number of employees: 250

Average employee tenure: 3 years

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Freshies Food Corporation

Contact: Brenna Vaughn

4860 Broadway

Denver, CO 80216

Ph. (303) 382-1805

Fax (303) 382-1573

E-mail: Brenna@freshies.com

Website: www.freshies.com

Product Categories

Juices, Fruit/Vegetable

Current Co-Packing Contracts

Cocktail mixers, salt and sugar cocktail rimmers

References available upon request? Yes

Current Product Line

<u>Item</u>	<u>Type Package</u>	<u>Unit Size</u>	<u>Units/Case</u>
375 ml bottle	Glass	375 ml	12
32 oz. bottle	Glass	32 oz	12
64 oz. bottle	Plastic	64 oz	6
128 oz. bottle	Plastic	128 oz	4

Minimum Order: 420 – 32 oz. bottles for a proprietary blend, 1 case for standard flavors

Current Equipment Inventory

Full production line.

Standard Ingredient Inventory

Custom ingredients available upon request.

Ingredient purchaser (processor or contractor): Processor

Ingredient transporter to plant (processor or contractor): Processor

Standard Packaging Inventory

375ml, 32 oz. 64 oz., 128 oz.

Packaging purchaser (processor or contractor): Processor

Quality Control

Quality Control standards: HACCP

Quality Control forms used: Yes

Quality Control personnel available for in-house runs: Yes

Specification confidentiality possible: Yes

Contractor may be present during runs: Yes

Current inventory of laboratory equipment: pH meter, Brix meter, viscometer

Product Development

Product development services available: Yes

Product development services available w/o processing contract: Yes

Confidentiality agreement available if processor develops formulation: Yes

Exclusive use of formulation available if processor develops formulation (formulation will not be used for any other purpose): Yes

Exclusive rights to formulation available if processor develops formulation (contractor can continue using formulation if contract ends with processor): Yes

Shelf life testing of new products available: Yes

Current Distribution Access

Distribution available for co-pack accounts: Yes

Transportation access: I-25/I-70 Interchange

Plant

Percentage of plant capacity currently used: 80%

Plant expansion possible to obtain additional contracts: Yes

Year company was established: 1994

Age of plant: opened 1996

Ongoing upkeep maintenance given to plant/equipment: Yes

State/County Health Department approved: Yes

If meat/poultry processor, have current USDA inspection: N/A

Available room temperature storage: Yes

Available refrigerated storage: Yes

Available freezer storage: Yes

Water supply used: City

Water pre-treated: No

Waste water treated: No

Employees

Number of employees (full-time/part-time): 10 / 10

Average employee tenure: 4 years

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Landmark Foods, LLC

Contact: Steve Arrington

6779 S. Queen Rd.

Littleton, CO 80127

Ph. (303) 345-4169

Fax (303) 948-2299

E-mail: info@landmarkfoods.net

www.landmarkfoods.net

Product Categories

Beverage Bottling: Fruit Juices, Vegetable Juice, Tea, Cocktail Mixes

Condiments: Syrups, Dressings, Sauces, Salsas, Marinades, Condiments, Oils

Dry Mixes: Cocoas, Drink Mixes, Dry Mixes, Bakery Mixes, Spices, Grains, Nuts, Seeds, Tea

Current Co-Packing Contracts

Sauces, beverages

Bottling now available.

References available upon request? Yes

Current Product Line

Cocktail Mixes, Tea, Lemonade, Fruit Juice, Salsa, Sauces, Marinades, Oatmeal, Dried Fruit, Spice Blends, Hard Candy

Current Equipment Inventory

Steam jacketed gas fired kettle, band sealer, piston filler, pressurized overflow filler, sophisticated labeling equipment, auger filler, refrigeration, date coding equipment, mixing and blending equipment

Standard Ingredient Inventory

Ingredient purchasing is the responsibility of the Client.
Ingredient transportation is the responsibility of the Client.

Standard Packaging Inventory

Packaging purchasing is the responsibility of the Client.

Quality Control

Quality Control Procedures Used: FDA HACCP Plan, Certified Organic
Quality Control forms used: Yes
Quality Control personnel available for in-house runs: Yes
Specification confidentiality possible: Yes
Contractor may be present during runs: Yes

Product Development

Product development services available: Possible
Product development services available w/o processing contract: No
Confidentiality agreement available if processor develops formulation: No
Exclusive use of formulation available if processor develops formulation (formulation will not be used for any other purpose): No
Exclusive rights to formulation available if processor develops formulation (contractor can continue using formulation if contract ends with processor): No
Shelf life testing of new products available: No

Current Distribution Access

Distribution available for co-pack accounts: Possible

Plant

Plant expansion possible to obtain additional contracts: Yes
Year company was established: 2006
Age of plant: 10 years
Ongoing upkeep maintenance given to plant/equipment: Yes
If meat/poultry processor, have current USDA inspection: N/A
Available room temperature storage: No
Available refrigerated storage: No
Available freezer storage: No
Restrictions on water/electricity/gas (if yes, explain): No
Water supply used: City
Water pre-treated: No
Waste water treated: No

Employees

Number of employees (full-time/part-time): 5 / 1-2
Average employee tenure: Plant Manager since inception.

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Leroux Creek Foods

Contact: Deborah Dees

9754 3100 Road

Hotchkiss, CO 81419

Ph. (970) 872-2256

Fax (970) 872-2250

E-mail: deborah@lerouxcreek.com

www.lerouxcreek.com

Product Categories

Cookies/Crackers, Dressings/Pickles/Sauces, Flavoring, Extracts and Syrups, Fruits, Vegetables (Fresh and Frozen), Juices (fruit and vegetable), Specialties, Frozen

Current Co-Packing Contracts

Organic applesauce, juice, fruit leather, tart cherries, fruit purees.

References available upon request? Yes

Minimum Order: Depends on product.

Current Equipment Inventory

Cup filler, jar filler, dehydrator, sleever, pitter, pulper finisher, film packager

Standard Ingredient Inventory

Fruit purees, fruit concentrates

Ingredient purchaser (processor or contractor): Whatever is needed

Ingredient transportation to plant (processor or contractor): Whatever is needed

Standard Packaging Inventory

Sleeves, master cartons, cups (4oz, 2oz), jars (24oz)

Quality Control

Quality Control forms used: Yes

Quality Control personnel available for in-house runs: Yes

Specification confidentiality possible: Yes

Contractor may be present during runs: Yes

Most testing performed by an outside lab, viscosity, brix, temp tested on site.

Product Development

Product development services available: Yes

Product development services available w/o processing contract: No

Confidentiality agreement available if processor develops formulation: Yes

Exclusive use of formulation available if processor develops formulation (formulation will not be used for any other purpose): Yes

Exclusive rights to formulation available if processor develops formulation (contractor can continue using formulation if contract ends with processor): No

Shelf life testing of new products available: Yes

Current Distribution Access

Distribution available for co-pack accounts: Yes

Distributors currently picking up at plant: UNFI

Plant

Percentage of plant capacity currently used: 75%

Plant expansion possible to obtain additional contracts: Yes

Year company was established: 1984

Age of Plant: 27 years
Ongoing upkeep maintenance given to plant/equipment: Yes
State/County Health Department approved: Yes
If meat/poultry processor, have current USDA inspection: N/A
Available room temperature storage: Yes
Available refrigerated storage: No
Available freezer storage: Yes
Restrictions on water/electricity/gas (if yes, explain): No
Water supply used: District
Water pre-treated: Yes
Waste water treated: No

Employees

Number of employees (full-time/part-time): 32/5
Average employee tenure: 10 years

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Natural Foodworks Group, LLC

Contact: Hannah Lappen
4969 Colorado Blvd.
Denver, CO 80216
Ph. (303) 639-9090
info@nfworks.com
www.nfworks.com

Product Categories

Bakery mixes, dressings/pickles/sauces, meat, potato chips and similar products, poultry

Current Product Line

<u>Item</u>	<u>Type Package</u>	<u>Unit Size</u>
Sauces	Glass Bottles	Varies
Baked Granolas/Cereals	Pouches, Boxes	Varies
Mixes	Pouches	Varies
Frozen	Cartons	Varies
Snack Bars	Film, Caddy	Varies

Current Equipment Inventory

Bake ovens, cooling tables, enrober/extruder, high speed snack line, high speed bar extrusion line, forming equipment, filling scales, High Pressure Processing (HPP)

Standard Ingredient Inventory

Ingredients: Ingredients necessary to produce existing product lines.
Ingredient purchaser (processor or contractor): Processor
Ingredient transporter to plant (processor or contractor): Processor

Standard Packaging Inventory

Inner cartons, master cases, pouches, film

Packaging purchaser (processor or contractor): Processor

Quality Control

Quality Control standards: HACCP compliance, 3rd party and SQF audit certifications, USDA compliant, SOPs
Quality Control forms used: Yes
Quality Control personnel available for in-house runs: Yes

Specification confidentiality possible: Yes
Contractor may be present during runs: Yes
Current inventory of laboratory equipment: ATP swab, gluten testing, water activity, pH activity, as well as 3rd party outsourcing.

Product Development

Product development services available w/o processing contract: No
Shelf life testing of new products available: No

Current Distribution Access

Distribution available for co-pack accounts: No
Distributors picking up at plant: UNFI, Nature's Best, DPI, ACME, High Summit, Kehe
Transportation access:
Facility 1: I-70 and Colorado Blvd.
Facility 2: I-70 and Peoria
Facility 3: Highway 36, Louisville, CO

Plant

Percentage of plant capacity currently used: 40%
Plant expansion possible to obtain additional contracts: Yes
Year company was established: 2013
Age of plant: 8 years
Ongoing upkeep maintenance given to plant/equipment: Yes
State/County Health Department approved: Yes
If meat/poultry processor, have current USDA inspection: Yes
Available room temperature storage: Yes
Available refrigerated storage: Yes
Available freezer storage: Yes
Restrictions on water/electricity/gas (if yes, explain): No
Water supply used: City
Water pre-treated: No
Waste water treated: No
Waste discharge limits: None

Employees

Number of employees: 75 full time
Average employee tenure: 1 year

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Ready Foods, Inc.

2645 W. 7th Ave.
Denver, CO 80204
(800) 748-1218
E-mail: info@readyfoods.biz
Website: www.readyfoods.biz

Our specialty is custom producing products to the specific needs of our customers. Whether it is a small or a large-scale project, we have the staff and knowledge to produce and package quality products in a variety of sizes and containers. Making products to recipe specifications is our core business. We guarantee customers high quality food products that are uniform in taste and consistency.

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Redlaw Sauce Co.

Contact: Justin Chinchin

15874 W. 6th Ave. Service Rd.

Golden, CO 80401

(720) 434-4358

redlawsauce@yahoo.com

www.redlawsauce.com

Redlaw Co-packers offers a variety of services including business and product development, commissary kitchen services, co-packing, and FDA compliance.

Product Categories

Nut Butters, Hummus, Dressings/Pickles/Sauces, Flavoring, Extracts and Syrups, Juices (Fruit/Vegetable), Canned Specialties, Spices and Condiments, Tea

Current Equipment Inventory

Urschel Comitrol 1700 (for nut butters and hummus), 3 each 60 gallon steam kettles, 2 each 40 gallon steam kettles, 25 gallon steam kettle, 2 each label applicators, 2 each Volumetric piston fillers, electric capper (24mm-55mm), Firex emulsion/shear mixer, automatic box taper, forklift, heat tunnel, 50 gallon water bath (for canning), cold press juice machine, processing instruments

Standard Ingredient Inventory

Tomato puree, sugar, vinegar, Kosher salt, sea salt, whiskey, hot peppers (fresh and mash), spices, pineapple juice, honey, agave, soy sauce, onions, dried fruits, pepper

Ingredient purchasing is the responsibility of the contractor.

Ingredient transportation is the responsibility of the contractor.

Standard Packaging InventoryItems

16 oz. Decanter

5 oz. Woozy

1 gal and ½ gal jugs

12 and 6 oz Paragon Jars

Specifications

Basic BBQ sauce bottle (glass) with closures and shrink sleeves

Basic hot sauce bottle (glass) with closures and shrink sleeves

Plastic jugs with closures and shrink sleeves

Ring neck jar (glass) for chutney, spice and sauces with closures

Quality Control

Quality Control Procedures: hand washing, temperature control, pH levels, product inspection, fill temperature, sanitation (facility and equipment), thermal processing records

Quality Control forms used: Yes

Quality Control personnel available for in-house runs: Yes

Specification confidentiality possible: Yes

Contractor may be present during runs: Yes

Current inventory of laboratory equipment: Metler Toledo Five-Go pH meter, digital thermal processing equipment

Product Development

Product development services available: Yes

Product development services available w/o processing contract: Yes

Confidentiality agreement available if processor develops formulation: Yes

Exclusive use of formulation available if processor develops formulation (formulation will not be used for any other purpose): Yes

Exclusive rights to formulation available if processor develops formulation (contractor can continue using formulation if contract ends with processor): Yes

Shelf life testing of new products available: Yes

Current Distribution Access

Distribution available for co-pack accounts: Yes

Distributors currently picking up at plant: Full Spectrum Distributing

Transportation Access: I-70, I-76, I-25, DIA

Plant

Percentage of plant capacity currently used: 60%

Plant expansion possible to obtain additional contracts: Yes

Year company was established: 2011

Age of plant: 25 years

Ongoing upkeep maintenance given to plant/equipment: Yes

Procedures for sanitary maintenance: We follow FDA standards for all processing and cleaning procedures.

State/County Health Department approved: Yes

If meat/poultry processor, have current USDA inspection: N/A

Available room temperature storage: Yes

Available refrigerated storage: Yes

Available freezer storage: Yes

Restrictions on water/electricity/gas (if yes, explain): No

Water supply used: City

Water pre-treated: Yes

Waste water treated: No

Employees

Number of employees: 10 full time, 2 part time

Average employee tenure: 2 years

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Rocky Mountain Gourmet Food Company

Contact: Todd Jilbert

1605 Park St., Unit A

Castle Rock, CO 80109

ToddJ@RockyMountainGourmetFoodCompany.com

www.Facebook.com/RockyMountainGourmetFoodCompany

Product Categories

Dressings/Pickles/Sauces, Flavoring, Extracts and Syrups, Spices and Condiments

Current Co-Packing Contracts

Hot Sauces, BBQ Sauces, Marinades, Salsas, Seasonings

References Available by Request: Yes

Current Product Line

<u>Item</u>	<u>Package Type</u>	<u>Unit Size</u>	<u>Units/Case</u>
Sauces	Glass-Woozy	5 fl. oz.	12
Sauces	Glass-Rigneck	12 fl. oz.	12
Sauces	Glass-Decanter	16 fl. oz.	12
Sauces	Glass-Liquor & Bev.	32 fl. oz.	12
Seasonings	PET-Spice Jar	8.4 oz.	12

Current Equipment Inventory

Stainless steel steam jacketed kettle, Simplex filler, labeler, heat tunnel, ovens, refer.

Standard Ingredient Inventory

As needed.

Ingredient purchasing is the responsibility of the contractor.
Ingredient transportation is the responsibility of the contractor.

Standard Packaging Inventory

Packaging purchasing is the responsibility of the contractor.

Quality Control

Quality Control Procedures: Internal
Quality Control forms used: Yes
Quality Control personnel available for in-house runs: Yes
Specification confidentiality possible: Yes
Contractor may be present during runs: Yes

Product Development

Product development services available: Yes
Product development services available w/o processing contract: Yes
Confidentiality agreement available if processor develops formulation: Yes
Exclusive use of formulation available if processor develops formulation (formulation will not be used for any other purpose): Yes
Exclusive rights to formulation available if processor develops formulation (contractor can continue using formulation if contract ends with processor): Yes
Shelf life testing of new products available: No

Current Distribution Access

Distribution available for co-pack accounts: No
Distributors currently picking up at plant: N/A
Transportation Access: Less than one mile from I-25.

Plant

Percentage of plant capacity currently used: 50%
Plant expansion possible to obtain additional contracts: Yes
Year company was established: 2004
Age of plant: 10+ years
Ongoing upkeep maintenance given to plant/equipment: Yes
Procedures for sanitary maintenance: Daily
State/County Health Department approved: Yes
If meat/poultry processor, have current USDA inspection: No
Available room temperature storage: No
Available refrigerated storage: No
Available freezer storage: No
Restrictions on water/electricity/gas (if yes, explain): No
Water supply used: City
Water pre-treated: Yes
Waste water treated: No
Waste discharge limits: Yes

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Rocky Mountain Spice Company

Contact: David Tenenbaum or Brady Corriere

3850 Nome Street, Suite A

Denver, CO 80239

Ph. (303) 308-8066

Fax (303) 308-8067

E-mail: david@rockymountainspice.com or brady@rockymountainspice.com

Web site: www.rockymountainspice.com

Product Categories

Bakery Mixes, Flavoring, Extracts, Syrups, Grains, Nuts, Seeds, Spices and Condiments, Tea

Current Co-Packing Contracts

Dry mixes, rubs, cocoas, drink mixes, baking mixes, spices

References available upon request? Yes

Minimum Order: 500 units or 200lbs.

Current Equipment Inventory

Vertical form fill and seal, ribbon mixers

Standard Ingredient Inventory

Ingredients: Spices, flour, sugar, salt, dried ingredients

Ingredient purchaser (processor or contractor): Contractor

Ingredient transporter to plant (processor or contractor): Contractor

Standard Packaging Inventory

Poly bags, film, boxes

Packaging purchaser (processor or contractor): Contractor

Quality Control

Quality Control Procedures: Organoleptic, salinity testing, SSOP, HACCP, GMP, AIB Audit Status with Superior Rating, Organic Certification

Quality Control forms used: Yes

Quality Control personnel available for in-house runs: Yes

Specification confidentiality possible: Yes

Contractor may be present during runs: Yes

Current inventory of laboratory equipment: Analytical testing completed by Warren Analytical; Industrial Laboratories

Product Development

Product development services available: Yes

Product development services available w/o processing contract: Yes

Confidentiality agreement available if processor develops formulation: Yes

Exclusive use of formulation available if processor develops formulation (formulation will not be used for any other purpose): Yes

Exclusive rights to formulation available if processor develops formulation (contractor can continue using formulation if contract ends with processor): Yes

Shelf life testing of new products available: Yes

Current Distribution Access

Distribution available for co-pack accounts: No

Distributors currently picking up at plant: Various

Transportation access: Close to Interstate and Airport

Plant

Percentage of plant capacity currently used: 75%

Plant expansion possible to obtain additional contracts: Yes

Year company was established: 1994

Age of plant: 2 years

Ongoing upkeep maintenance given to plant/equipment: Yes

Procedures for sanitary maintenance: SSOP, GMP, Quat chemicals for sanitation

State/County Health Department approved: Yes

If meat/poultry processor, have current USDA inspection: N/A

Available room temperature storage: Yes

Available refrigerated storage: No

Available freezer storage: No

Restrictions on water/electricity/gas (if yes, explain): No

Water supply used: City

Water pre-treated: Yes

Waste water treated: Yes

Employees

Number of employees: 20 full time, 5 part time

Average employee tenure: More than 5 years

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Silver State Foods, Inc.

Contact: Tom Ernst or Ken Margel

3725 Jason St.

Denver, CO 80022

Ph. (303) 433-3351

Fax (303) 433-2883

E-mail: tom@silverstatefoods.com or ken@silverstatefoods.com

Web site: www.silverstatefoods.com

Product Categories

Dressings/Pickles/Sauces, Flavoring, Extracts, Syrups, Fruit Fillings, Icings, Pasta Products, Canned Specialties, Frozen Specialties

Current Co-Packing Contracts

Pasta, tomato sauce, cream sauces, fruit jams, BBQ sauce, salsa, spice blends

References available upon request? Yes

Current Product Line

Item

Long Goods Pasta

Short Cuts Pasta

Spaghetti Sauce

Pizza Sauce

BBQ Sauce

Salsa

#10 Cans

Type Package

bulk or down to 4 oz.

bulk or down to 4 oz.

8 oz. Jars up to 5 gal. Pails

8 oz. Jars up to 5 gal. Pails

8 oz. Jars up to 5 gal. Pails

8 oz. Jars up to 5 gal. Pails

Bags

Current Equipment Inventory

3 Kettles (250 gal. each), 1 sixty gallon and 1 five gallon steam jacketed
Pressure-sensitive Labeler, Glue Applied Labeler
Piston Filler, Gravity Filler, Gallon Filler
Vertical Form Fill and Seal
Pasta Extruder
#10 Canner

Standard Ingredient Inventory

Ingredients: Tomatoes, Flour, Eggs, Cheese, Spices
Ingredient purchaser (processor or contractor): Processor
Ingredient transporter to plant (processor or contractor): Processor

Quality Control

Quality Control forms used: Yes
Quality Control personnel available for in-house runs: Yes
Specification confidentiality possible: Yes
Contractor may be present during runs: Yes
Current inventory of laboratory equipment: pH Bostwick Temperature

Product Development

Product development services available: Yes
Product development services available w/o processing contract: No
Confidentiality agreement available if processor develops formulation: No
Exclusive use of formulation available if processor develops formulation (formulation will not be used for any other purpose): No
Exclusive rights to formulation available if processor develops formulation (contractor can continue using formulation if contract ends with processor): No
Shelf life testing of new products available: No

Current Distribution Access

Distribution available for co-pack accounts: Yes
Distributors currently picking up at plant: All
Transportation access: Trucks, no rail

Plant

Percentage of plant capacity currently used: 50%
Plant expansion possible to obtain additional contracts: Yes
Year company was established: 2006
Age of plant: 35 years
Ongoing upkeep maintenance given to plant/equipment: Yes
State/County Health Department approved: Yes
Available room temperature storage: Yes
Available refrigerated storage: Yes
Available freezer storage: Yes
Restrictions on water/electricity/gas (if yes, explain): No
Water supply used: City
Water pre-treated: No
Waste water treated: No

Employees

Number of employees: 5 full time, 1 part time
Average employee tenure: 8 years

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Two Moms in the Raw

Contact: Mike Newman or Joe Ertman

1200 S. Fordham St., Suite B

Longmont, CO 80503

Ph. (720) 221-8555 or (253) 228-5050

Fax (720) 524-4094

E-mail: mike@twomomsintheraw.com or ertman@outlook.com

Web site: www.twomomsintheraw.com

Product Categories

Candy/Confections, Cookies/Crackers, Grains, Nuts and Seeds, Dehydration

Current Product Line

<u>Item</u>	<u>Type Package</u>
Granola Bars	Flow wrap end/fin seal
Nut Bars	Flow wrap end/fin seal
Truffles	Bag/Box
Crackers	Bag/Box
Cereal	Bag/Box

Current Equipment Inventory

2 Robocop choppers, 1 Volrath mixer, 45 dehydrators, 2 flow wrappers, 2 Econocorp twin seal box formers, 1 bag sealer, 1 vertical bagger, 1 extrusion

Standard Ingredient Inventory

Ingredients: almonds, pecans, walnuts, pumpkin, flax, hemp, buckwheat, oats, various seeds, fruit (dried raisins, goji, blueberries, cranberries), spices

Ingredient purchaser (processor or contractor): Processor

Ingredient transporter to plant (processor or contractor): Processor

Standard Packaging Inventory

Packaging purchasing is responsibility of the Contractor

Quality Control

Quality Control procedures: weight checks, moisture activity, gluten testing, pre-op swabbing

Quality Control forms used: Yes

Quality Control personnel available for in-house runs: Yes

Specification confidentiality possible: Yes

Contractor may be present during runs: Yes

Current inventory of laboratory equipment: scale, moisture meter, gluten test kits, swabbing kits

Product Development

Product development services available: Yes

Product development services available w/o processing contract: Yes

Confidentiality agreement available if processor develops formulation: Yes

Exclusive use of formulation available if processor develops formulation (formulation will not be used for any other purpose): Yes

Exclusive rights to formulation available if processor develops formulation (contractor can continue using formulation if contract ends with processor): No

Shelf life testing of new products available: Yes

Current Distribution Access

Distribution available for co-pack accounts: Yes

Distributors currently picking up at plant: All natural and specialty distributors nationwide
Transportation access: Denver

Plant

Percentage of plant capacity currently used: 40%
Plant expansion possible to obtain additional contracts: Yes
Year company was established: 2005
Age of plant: 10 years
Ongoing upkeep maintenance given to plant/equipment: Yes
State/County Health Department approved: Yes
Available room temperature storage: Yes
Available refrigerated storage: Yes
Available freezer storage: Yes
Restrictions on water/electricity/gas (if yes, explain): No
Water supply used: City of Longmont
Water pre-treated: Yes
Waste water treated: No

Employees

Number of employees: 30 full time
Average employee tenure: 3 years

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Western Innovations Inc.

4825 Nome St.
Denver, CO 80239
Ph. (303) 307-4500
Fax (303) 307-4600
Web site: www.westerninnovationsinc.com

Product Categories

Candy/Confections, Cookies/Crackers, Dressings/Sauces, Feeds-Prepared, Field Crops,
Flavoring/Extracts/Syrups, Grains/Nuts/Seeds, Organic & Natural, Potato Chips, Spices/Condiments, Food
Supplements

Current Co-Packing Contracts

Hot Sauces, Food Supplements, Animal Supplements, Grains, Powdered Drinks, Liquids, Capsules, Pet
Foods, Health Products, Candy

References available upon request? Yes

Minimum Run Requirements: Short runs are welcome. Specific quantities determined for each product.

Current Product Line

Item

Shelf stable foods
powders, liquids
granulars, solids,
capsules, tablets

Type Package

tins, pillow packs, bottles, sample packs, vacuum packs, tablets, capsules
4-sided, 3-sided, pillow pack
pouches, straw packs

Current Equipment Inventory

Vertical Form Fill, Horizontal Form Fill, Vertical Auger Filler, Piston Filler, Induction Seal, Labelers (round or 2-sided), Blister Form Fill/Foil, Tamper Seal, Shrink Wrap, Vacuum Baggers, Blenders, Tablet Press, Encapsulator

Standard Ingredient Inventory

Ingredient purchaser (processor or contractor): Contractor

Ingredient transporter to plant (processor or contractor): Contractor

Standard Packaging Inventory

Clear films, barrier type

Packaging purchaser (processor or contractor): Contractor

Quality Control

American Institute of Baking, Good Manufacturing Practices

Oregon Tilth Organic Processing Certification

GIG Gluten Free Certification

Quality Control standards: Yes

Quality Control forms used: Yes

Quality Control personnel available for in-house runs: Yes

Specification confidentiality possible: Yes

Contractor may be present during runs: Yes

Product Development

Product development services available: Yes

Product development services available w/o processing contract: No

Confidentiality agreement available if processor develops formulation: No

Exclusive use of formulation available if processor develops formulation (formulation will not be used for any other purpose): No

Exclusive rights to formulation available if processor develops formulation (contractor can continue using formulation if contract ends with processor): No

Shelf life testing of new products available: No

Current Distribution Access

Distribution available for co-pack accounts: Yes

Transportation access: 2 miles from Interstate 70, 10 miles from airport, rail access

Plant

Percentage of plant capacity currently used: 40%

Plant expansion possible to obtain additional contracts: No

Year company was established: 1976

Age of plant: 10 years

Ongoing upkeep maintenance given to plant/equipment: Yes

State/County Health Department approved: Yes

If meat/poultry processor, have current USDA inspection: N/A

Available room temperature storage: Yes

Available refrigerated storage: No

Available freezer storage: No

Restrictions on water/electricity/gas (if yes, explain): No

Water supply used: City of Denver

Water pre-treated: Yes, Deionized water available, & RO Water

Waste water treated: No

Waste discharge limits: Domestic

Employees

Number of employees (full-time/part-time): 20-35

Average employee tenure: 5-7 years

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Yumbana LLC

Christopher Lehn

651 Topeka Way, Suite 500

Castle Rock, CO 80109

chris@yumbanashoppe.com

www.yumbanashoppe.com

Gourmet Gluten-Free, Soy-Free bakery. Licensed, insured and exclusively Gluten-Free.

Product Categories

Bakery Mixes, Bread/Cakes, Cookies/Crackers, Grains/Nuts/Seeds, Icings, Frozen Specialties

Standard Ingredient Inventory

Ingredient purchaser (processor or contractor): Contractor

Ingredient transporter to plant (processor or contractor): Contractor

Standard Packaging Inventory

Packaging purchaser (processor or contractor): Contractor

Current Distribution Access

Distributors currently picking up at plant: Gourmet Foods International

Transportation access: 1 mile from I-25

Plant

Year company was established: 2011

State/County Health Department approved: Yes

Available room temperature storage: Yes

Available refrigerated storage: No

Available freezer storage: Yes

Restrictions on water/electricity/gas (if yes, explain): No

Water supply used: City of Castle Rock

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